



## Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact [support@jstor.org](mailto:support@jstor.org).

VII. *An Account of the Method of making Sugar from the Juice of the Maple Tree in New England. By Paul Dudley, Esq; F. R. S. Communicated by John Chamberlayne, Esq.*

**M**APLE Sugar is made of the Juice of Upland Maple, or Maple Trees that grow upon the Highlands. You box the Tree, as we call it, *i. e.* make a hole with an Axe, or Chizzel, into the Side of the Tree, within a Foot of the Ground; the Box you make may hold about a Pint, and therefore it must shelve inwards, or towards the bottom of the Tree; you must also bark the Tree above the Box, to steer or direct the Juice to the Box.

You must also Tap the Tree with a small Gimblet below your Box, so as to draw the Liquor off. When you have pierced or tapp'd your Tree, or Box, you put in a Reed, or Pipe, or a bit of Cedar scored with a Channel, and put a Bowl, Tray, or small Cask at the Foot of the Tree, to receive your Liquor, and so tend the Vessels as they are full.

After you have got your Liquor, you boil it in a Pot, Kettle, or Copper. Ten Gallons will make somewhat better than a pound of Sugar.

It becomes Sugar by the thin part evaporating in the boiling, for you must boil it till it is as thick as Treacle. Ten Gallons must boil till it comes to a pint and half.

A Kettle of twenty Gallons will be near 16 Hours in boiling, before you can reduce it to three Pints; a good Fire may do it sooner.

When

When you take it off, you must keep almost continually stirring it, in order to make it Sugar: otherwise it will candy as hard as a Rock.

Some put in a little Beef Sewet, as big as a Walnut, when they take it off the Fire. to make it turn the better to Sugar, and to prevent its candying, but it will do without. A good large Tree will yield twenty Gallons. The Season of the Year is from the beginning of *February* to the beginning of *April*.

*Mr. Dudley in a following Letter adds this Note.*

I have nothing to add to my Chapter of Maple Sugar, but that our Physicians look upon it not only to be as good for common use as the *West India* Sugar, but to exceed all other for its Medicinal Virtue.

---

VIII. *Copy of an Affidavit made in Scotland, concerning a Boy's living a considerable time without Food. Communicated by Patrick Blair, M. D. F. R. S.*

*Court of the Barony of Erroll, holden at Erroll, upon the 26th day of December, 1719 Year. By Mr. Charles Brown, Bailly to the Right Honourable David Earle of Northesk, Lord Roeshill, &c. Gilbert Anthone, Clerk, Charles Gill, Officer.*

Court lawfully fenced and affirmed.

THE whilk Day Compeared before the said Bailly sitting in Judgment, *James Jackson* fewart in *Carse Grange*, and *Eliz. Bell* his Spouse, who being purged of partial